



## Mid Hudson Food & Wine Society

Mark & Margaret D'Angelo— Co-presidents  
Ed Hartmann – Vice president

Peg Okraski - Secretary  
Bill Maine – Treasurer

The August, 2016 event will be held at

### ***North Plank Road Tavern***

***30 North Plank Road, Newburgh, NY***

***August 21, 2016***

***3:30 PM Cocktails (cash bar), 4:00 PM dinner***

***Justin & Landmark Vineyards, Michelle Waters, Presenter***

***Hosted by Karl and Carmen Najork***

**DIRECTIONS:** From Poughkeepsie, cross over the Mid-Hudson Bridge and bear right onto US-9W South. Travel for 14 miles. Turn left onto Plank Rd. (just after passing under I-84).

The restaurant will be on your left

OR

You can travel across the Hudson at the Newburgh-Beacon Bridge, exit I-84 at Exit 10 South and follow the directions above.

### **First Course**

#### ***Romaine Chopped Salad***

*Candied Walnuts, Hudson Valley Apples, Gorgonzola & Maple Vinaigrette*

***Landmark Vineyards Overlook Chardonnay (Sonoma) '13***

### **Second Course**

#### ***Marinated Beets & Goat Cheese***

*Pistachios and Fresh Herbs*

**or**

#### ***Black Truffle Stuffed Burrata & Vine Tomatoes***

*w/Oven Roasted Peppers, Truffle Oil & Aged Balsamic Vinegar Reduction*

***Justin Vineyards Sauvignon Blanc (Paso Robles) '14***

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### **Entrée Course**

#### ***Salmon sur Planche***

*Dill, & Sea Salt Crusted Cedar Plank Roasted w/ Mashed Potatoes & Rainbow Carrots*

#### ***Wild Mushroom Stuffed Ravioli***

*w/Scallion-Truffle Fondue, finished w/Aged Italian Parmesan*

#### ***Campanelli Farms Crispy Skinned Chicken***

*Tarragon-Mushroom Sauce, Scalloped Potatoes, Tri-Color Baby Carrots*

#### ***Pan Seared Grass Fed Angus Filet Mignon***

*Melted Gorgonzola & Red Wine Reduction w/ Mashed Potatoes & Tri-Color Carrots*

***Justin Vineyards Isosceles (Paso Robles) '12 or Landmark Vineyards Overlook Chardonnay (Sonoma) '13***

### **Dessert Course**

**A Surprise!!**

## RESERVATION FORM

Member's Name(s)

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Telephone \_\_\_\_\_

Guest's Names

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Please write the person's name next to their choice.

Second course: \_\_\_\_\_ Beets & Goat Cheese; \_\_\_\_\_ Burrata &  
Tomatoes

Entrée: \_\_\_\_\_ Chicken; \_\_\_\_\_ Salmon; \_\_\_\_\_ Ravioli;  
\_\_\_\_\_ Filet Mignon

\_\_\_\_\_ \$75.00 per person for members

\_\_\_\_\_ \$70.00 per person for non wine drinking members

\_\_\_\_\_ \$80.00 per person for guests

\_\_\_\_\_ \$75.00 per person for non wine drinking guests

Please make checks payable to the Mid Hudson Food & Wine Society and  
mail by August 15, 2016 to: